QUICK
EASY
JELL-O
TRADE MARK REG. U.S. PAT. OFF.
WONDER
DISHES
Entrées
Relishes
Salads
Desserts

Insist on genuine Jell-O

SEVENTEEN million women in the United States will accept no substitute for Jell-O. There *must* be a reason.

And of course you know there is. There is no match for Jell-O's quivery-tender texture, that delicious tenderness that Jell-O always holds—even the day after it is made.

And then, those marvelous flavors. They greet you first when you open up Jell-O's specially sealed package, with a fresh aroma that confirms . . . "Here's a *pure fruit flavor*, there's no mistaking it!"

Strawberry, raspberry, orange, lemon, cherry . . . all delicious! And now there's a sixth . . . the new, wonderfully refreshing Lime!

You will want to buy Jell-O in all six flavors, six packages at a time. Then there will always be the "makings" of a lovely dish on hand. And insist on genuine Jell-O, none other. It's easy to prepare . . . sure to turn out right. Pure . . . every ingredient of the finest . . . and amazingly economical.

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Don't you ever..ever..ever again..

say, "I wish I knew of something really different to serve!"

For . . . Just glance through this booklet!

Here are the liveliest, gayest, loveliest surprises that you ever saw . . . The kind of dishes that make the family think, "She's a wonder, a cook in a thousand!"

Yet . . . How simple they are to prepare! How sure to turn out right, every time! How economical! This booklet can save you many a penny if you'll just keep it at your elbow when you're planning meals.

For Jell-O makes the most trivial left-overs into new dishes that you may serve your most important guests with pride. It makes a little go a long, long way, looks so good, and tastes luscious.

Jell-O salads . . . Jell-O desserts . . . Jell-O entrées . . . Jell-O relishes and appetizers . . . they're all here! Begin now to make your menu sparkle with glorious "surprise" treats!

NOTE: *See the recipes in this booklet made with the new Jell-O flavor—Lime! They're newest of the new—wonderfully refreshing and delicious.*

DESSERTS

Crimson Crystal Dessert

1 package Strawberry Jell-O
1½ cups boiling water
¼ cup maraschino cherry juice
Juice of 1 lemon
12 maraschino cherries, quartered

DISSOLVE Jell-O in boiling water. Add fruit juices. Turn into pan, 10 x 5 inches. Chill until firm. Cut into cubes. Pile into sherbet glasses with cherries. Serves 6.

Emerald Fruit Cup

1 package Lime Jell-O
1 pint boiling water
2 cups mixed fruit, diced and chilled (pears, peaches, cherries, pineapple, etc.)

DISSOLVE Jell-O in boiling water. Pour into shallow pan. Chill until firm. Cut into small cubes. Combine with fruit. Pile into sherbet glasses, adding a small amount of fruit juice to each serving. Serves 8.

Currant Ruby Molds

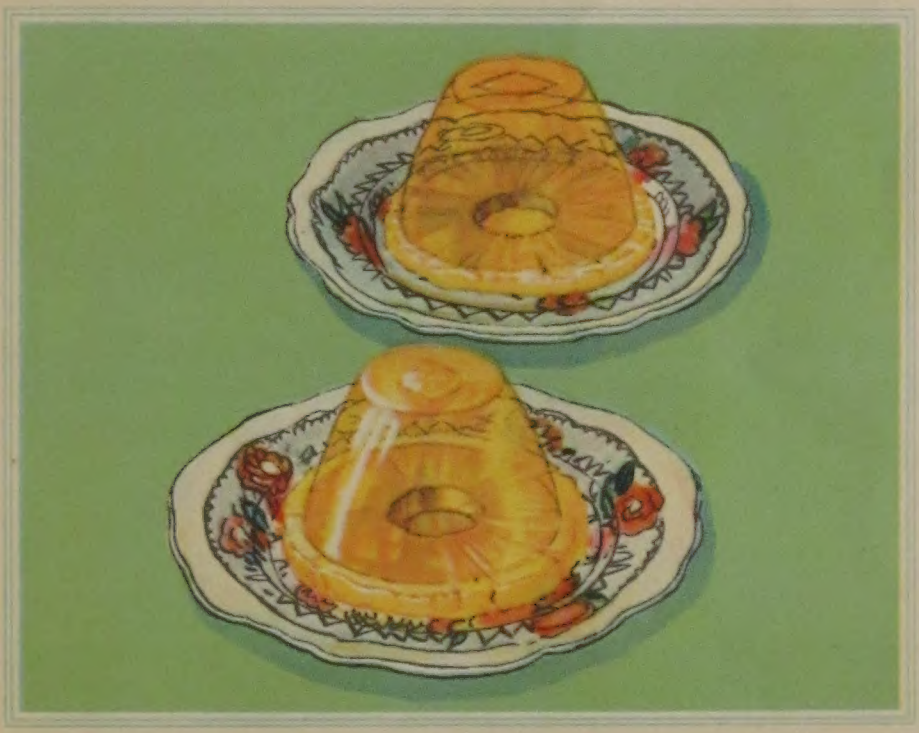
½ cup dried currants
1 cup red cherry juice (from canned sour cherries)
1 cup boiling water
1 package Strawberry Jell-O
⅛ teaspoon salt
2 tablespoons sugar

ADD currants to cherry juice and cook slowly 10 minutes. Add boiling water to make 2 cups liquid. Dissolve Jell-O in hot liquid. Add salt and sugar. Chill. When slightly thickened, turn into individual molds. Chill until firm. Unmold. Serves 6.

Pineapple Mounds

1 package Lemon Jell-O
1 cup boiling water
1 cup pineapple juice
8 slices canned pineapple

DISSOLVE Jell-O in boiling water. Add pineapple juice. Pour into individual molds. Chill until firm. Unmold each mold on slice of pineapple. Serves 8.



Pineapple Mounds

Coupe Santa Maria

1 package Orange Jell-O
1 pint boiling water
1 tart apple, diced
½ cup grapes, halved and seeded
2 peaches, drained and diced

DISSOLVE Jell-O in boiling water. Fill sherbet glasses ½ full of fruit. Pour over enough Jell-O to fill glasses ⅔ full. Chill until firm. Serve with custard sauce or with plain or whipped cream. Serves 6.

Amber Russet

1 package Orange Jell-O
1½ cups hot prune juice
4 tablespoons sugar
Dash of salt
Juice of 1 lemon, and maraschino cherry juice to make ½ cup

DISSOLVE Jell-O in hot prune juice. Add sugar, salt, and fruit juices. Turn into individual molds. Chill until firm. Unmold. Serve plain or with whipped cream. Serves 6.

Jellied Prunes

3 cups stewed prunes, seeded
1 package Lemon Jell-O

HEAT prunes to boiling and dissolve Jell-O in hot fruit. Chill until firm. Serve plain or with sweetened whipped cream. Serves 8.

Cider and Cranberry Jell-O

1 package Strawberry Jell-O
5 tablespoons sugar
¼ teaspoon salt
⅔ cup boiling sweet cider
1⅓ cups boiling cranberry juice

DISSOLVE Jell-O, sugar, and salt in boiling fruit juices. Turn into individual molds. Chill until firm. Unmold. Serves 6. This may be served as a dessert or as a relish with poultry.

Grapefruit Mounds

1 package Lime Jell-O
1 pint boiling water
Dash of salt
2 grapefruit, sections free from membrane

DISSOLVE Jell-O in boiling water. Add salt. Turn into molds. Chill until firm. Cut grapefruit sections lengthwise in slices. Arrange grapefruit slices on plate and unmold Jell-O on them. Serves 8.

Marvel Lemon Pie

1 package Lemon Jell-O
Grated rind of 2 lemons
¾ cup sugar
¼ teaspoon salt
1¾ cups boiling water
2 egg yolks
Juice of two lemons
1 baked 8-inch pie shell

COMBINE Jell-O, lemon rind, sugar, and salt. Add 3 tablespoons boiling water and stir well. Add egg yolks. Add remaining water gradually, stirring until Jell-O is dissolved. Cool slightly. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-minute Meringue or top with whipped cream.

Three-minute Meringue

2 egg whites, unbeaten
½ cup sugar
Dash of salt
2 tablespoons water
Few drops vanilla or almond extract

PUT egg whites, sugar, salt, and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 3 minutes, or until mixture will stand in peaks. Remove from fire, and add flavoring. Beat well. Spread over top of jellied fruit pies or tarts. Sprinkle with coconut, if desired.

Apricot Pie Glacé

1 No. 3 can apricots, drained
¼ cup sugar
1 package Orange Jell-O
2 cups boiling apricot juice and water
⅛ teaspoon salt
1 baked 9-inch pie shell

COMBINE apricots and sugar. Dissolve Jell-O in boiling apricot juice and water. Add salt. Pour over apricots, stirring occasionally as mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Garnish with whipped cream, or cover with Three-minute Meringue.

Fig Fluff

1 package Lemon Jell-O
1 pint boiling water
1 cup chopped stewed figs, or
1 cup fig jam

DISSOLVE Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in figs. Chill until firm. Serve in sherbet glasses. Serves 8.

Banana Fluff

1 package Lemon Jell-O
1 cup boiling water
1 cup cold water
⅛ teaspoon salt
3 bananas, crushed
1 cup canned crushed pineapple
9 marshmallows, finely cut

Dissolve Jell-O in boiling water; add cold water and salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in bananas, pineapple, and marshmallows. Turn into mold. Chill until firm. Unmold and serve plain or with whipped cream. Serves 10.

Cherry Almond Jell-O

1 package Cherry Jell-O
1 pint boiling water
Blanched almonds, finely cut, or
¼ teaspoon almond flavoring

Dissolve Jell-O in boiling water. Pour ½ of Jell-O into mold. Chill. When slightly thickened, add layer of nuts. Chill until firm. Add remaining Jell-O and another layer of nuts. Chill until firm. Serve with plain cream. Serves 6.

Cherry Almond Jell-O

Lime Mallow Sponge

Lime Mallow Sponge

1 package Lime Jell-O — 1 pint boiling water
10 marshmallows, finely cut

DISSOLVE Jell-O in boiling water. Add marshmallows and stir until dissolved. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into molds. Chill until firm. Unmold. Serve with marshmallow sauce if desired. Serves 10.

Raspberry Delight

1 package Raspberry Jell-O — 1 cup raspberry juice
1 cup boiling water — and cold water
1 cup canned raspberries, drained

DISSOLVE Jell-O in boiling water. Add raspberry juice and cold water. Pour ½ into mold. Chill. When slightly thickened, fold in raspberries. Fill mold with remaining Jell-O. Chill until firm. Unmold. Serve plain, or with sweetened whipped cream, flavored with almond extract. Serves 6.

Strawberry Whip

1 package Strawberry Jell-O
1 cup boiling water
1 cup strawberry juice
1 cup strawberries, crushed and drained
⅓ cup sugar

DISSOLVE Jell-O in boiling water. Add strawberry juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in strawberries and sugar. Turn into mold. Chill until firm. Unmold. Serves 8.

Cherry Whip

1 package Cherry Jell-O
1 pint boiling water

DISSOLVE Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile lightly in sherbet glasses. Garnish with cherries. Serves 6.

Pineapple Orange Sponge

1 package Orange Jell-O
1 cup boiling water
1 cup pineapple juice and cold water
1 cup canned shredded pineapple, drained

DISSOLVE Jell-O in boiling water. Add pineapple juice and cold water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in pineapple. Turn into molds. Chill until firm. Unmold. Serves 8.

Grape Zip

1 package Lemon Jell-O
1 cup boiling water
1 cup grape juice

DISSOLVE Jell-O in boiling water. Add grape juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile in sherbet glasses. Chill until firm. Serves 6.

Jell-O Snow with Fruit Sauce

1 package Jell-O (any flavor)
1 pint boiling water
1 egg white, stiffly beaten

DISSOLVE Jell-O in boiling water. Chill. When slightly thickened, fold in egg white. Pile lightly in sherbet glasses. Chill until firm. Serve with sauce of crushed sweetened raspberries, or mixed fruit. Serves 6.

Orange Charlotte

1 package Orange Jell-O
1¾ cups boiling water
¼ teaspoon salt
⅓ cup orange marmalade
½ cup cream, whipped

Dissolve Jell-O in boiling water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add salt. Fold in marmalade and cream. Pile in sherbet glasses. Chill until firm. Serves 8.

Peach Bavarian

1 package Lemon or Orange Jell-O
1 cup boiling water
1 cup peach juice
½ cup cream, whipped
1 cup crushed peaches, sweetened and drained
2 or 3 drops bitter almond extract

Dissolve Jell-O in boiling water. Add peach juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in whipped cream, peaches, and flavoring. Turn into molds. Chill until firm. Unmold. Serves 6.

And don't forget that "*plain* Jell-O" is luscious!

Here are unusual ways to make "plain Jell-O" dishes look especially lovely.

Jell-O Cubes: Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses. Or, pile around base of large mold of whipped or cream Jell-O dessert.

Jell-O Flakes: Mold Jell-O in shallow pan. When firm, break into bits with spoon. Serve in sherbet glasses plain or combined with fruit or whipped cream. Or, force thoroughly chilled and firm Jell-O through ricer. Pile in sherbet glasses and keep in cold place until served.

Jell-O Mounds: Unmold individual molds of Jell-O on slices of pineapple or sections of orange or grapefruit.

Fruit Lakes: Arrange fruit in sherbet glasses. Dissolve Jell-O, cool, and pour over fruit. Chill until firm.

Jell-O de Luxe: Arrange thin lady fingers, strips of sponge cake, or sections of orange and grapefruit in sherbet glasses. Unmold individual molds of Jell-O on top, or, pile with Jell-O Cubes or Flakes.

Jell-O Sparkle: Fill sherbet glasses half full of dissolved Jell-O mixture. Chill until firm. Prepare remaining Jell-O for Jell-O Flakes and fill sherbet glasses.

Jell-O Combinations: Fill parfait glasses half full of Orange Jell-O Cubes; then fill with Lime Jell-O Cubes. (Raspberry Jell-O Cubes and Lemon Jell-O Cubes also make an attractive combination.) Or, prepare Jell-O Sparkle, using Lime Jell-O for the base, and Lemon Jell-O for the flakes.

Jell-O Zoo--for the children: Arrange animal crackers around edges or trooping over the top of large Jell-O mold, or stand a cracker on top of each serving of Jell-O.

Grapefruit Mounds

Garnishes That Are Simple

Sprinkle toasted, tinted, or plain shredded coconut over Jell-O whips and creams.

Place quarters of maraschino cherries on top of individual servings of Jell-O, in flower-petal arrangement.

Arrange sections of orange or grapefruit, free from membrane, around large Jell-O mold in pinwheel fashion.

Arrange peach slices, pineapple fans (quarter-slices), or berries, at base or beside individual Jell-O molds.

Top Jell-O with bit of whipped cream. Sprinkle with chopped nuts, cubes of bright jelly, candied fruit, or date strips.

ENTRÉES *and* RELISHES

Cucumber Tang Relish

1 package Lime Jell-O
1 pint boiling water
2 teaspoons vinegar
1 cup cucumber, diced
½ cup sour pickles, chopped

DISSOLVE Jell-O in boiling water. Add vinegar. Chill. When slightly thickened, fold in cucumbers and pickles. Turn into mold. Chill until firm. Unmold on crisp lettuce. Serve as relish or salad with Hellmann's Mayonnaise. Serves 6 to 8.

Cheese Cube Relish

1 package Lime Jell-O
1 pint boiling water
½ teaspoon salt
4 teaspoons vinegar
1 cup cheese, cut in small cubes
½ cup sweet pickles, finely chopped

DISSOLVE Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, fold in cheese and pickles. Turn into molds. Chill until firm. Unmold. Serve with cold cuts. Makes 6 large or 12 half-sized molds.

Jell-O Cheese Loaf

1 package Lemon Jell-O
1½ cups boiling water
1 tablespoon vinegar
1 teaspoon salt
Dash of Cayenne
1 cup grated American cheese, or
1 cup cottage cheese, or
6 ounces snappy cheese
½ cup Hellmann's Mayonnaise

Dissolve Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Combine cheese and mayonnaise, and fold into Jell-O. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 10.

Chicken Mousse

½ package (4 tablespoons) Lemon Jell-O
1 cup boiling chicken stock, free from fat
1 cup chicken, finely cut
1 cup celery, finely chopped
1 pimiento, chopped
1 tablespoon vinegar
½ teaspoon salt
Dash of Cayenne
½ cup cream, whipped

Dissolve Jell-O in boiling stock. Chill. Combine chicken, celery, pimiento, vinegar, salt, and Cayenne. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in chicken mixture; then cream. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with stuffed olives. Serves 6.

Corned Beef Loaf

1 package Lemon Jell-O
1 cup boiling water
1 cup meat stock, or
1 cup water plus 4 bouillon cubes or
4 teaspoons beef extract
1 tablespoon Worcestershire sauce
¼ teaspoon paprika
3 cups cooked corned beef, ground
1 tablespoon onion, grated
1 tablespoon prepared mustard

Dissolve Jell-O in boiling water. Add meat stock, Worcestershire sauce, and paprika. Chill. When slightly thickened, fold in corned beef, onion, and mustard. Turn into loaf pan. Chill until firm. Unmold. Serve in slices on crisp lettuce. Garnish with sliced hard-cooked eggs or tomato wedges. Serves 10.

Molded Crab Meat

1 package Lemon Jell-O
1½ cups boiling water
3 tablespoons vinegar
½ teaspoon salt
2 cups crab meat, or other cooked fish, flaked
¾ cup celery, chopped
2 tablespoons pimiento, chopped
1 teaspoon onion juice
½ cup Hellmann's Mayonnaise

DISSOLVE Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

Ham and Celery Loaf

1 package Lime Jell-O
1¾ cups boiling water
¼ cup vinegar
½ teaspoon salt
1 cup cooked ham, finely chopped
1½ cups celery, finely chopped
1 tablespoon onion, grated
2 sweet pickles, finely chopped

DISSOLVE Jell-O in boiling water. Add vinegar and salt. Chill. When slightly thickened, fold in ham, celery, onion, and pickles. Pour into loaf mold. Chill until firm. Unmold. Serve in slices. Garnish with crisp watercress. Serves 10.

Rice and Fish Loaf

1 package Lemon Jell-O
1 cup boiling water
½ cup cold water
½ cup chili sauce
½ teaspoon salt
1 cup salmon, tuna, or other cooked fish, flaked
2 cups cold cooked rice
1 green pepper or 6 stuffed olives, chopped
1 small onion, finely chopped

DISSOLVE Jell-O in boiling water. Add cold water, chili sauce, and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Slice and serve with a tart sauce. Serves 8.

Jellied Cabbage Relish

1 package Lemon Jell-O
1 cup boiling water
¾ cup cold water
¼ cup vinegar
1 teaspoon salt
¼ teaspoon mustard
¼ teaspoon white pepper
2 cups cabbage, finely shredded
1 green pepper, chopped
1 pimiento, chopped

DISSOLVE Jell-O in boiling water. Add cold water, vinegar, and seasonings. Chill. When slightly thickened, fold in vegetables, mixing lightly. Turn into individual molds, filling them ½ full. Chill until firm. Unmold. Serve as garnish or relish with meat. Makes 12 half-molds.

SALADS

Sea Dream Salad

1 package Lime Jell-O
1 cup boiling water
1 cup grated cucumber
1 tablespoon vinegar
1 teaspoon onion juice
Dash of Cayenne
½ teaspoon salt

DISSOLVE Jell-O in boiling water. Add cucumber, vinegar, onion juice, Cayenne, and salt. Force through sieve. Turn into mold. Chill until firm. Cut in squares and serve on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Crisp Summer Salad

1 package Lemon or Lime Jell-O
1 pint boiling water
1 teaspoon salt
1 tablespoon vinegar
1 cup cucumber, diced
1 cup red radishes, thinly sliced
1 cup tender young onions, thinly sliced

DISSOLVE Jell-O in boiling water. Add salt and vinegar. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Sunset Salad

1 package Lemon Jell-O
1 cup boiling water
1 cup canned pineapple juice
½ teaspoon salt
1 cup canned grated pineapple, drained
1 cup grated raw carrot

Dissolve Jell-O in boiling water. Add pineapple juice and salt. Chill. When slightly thickened, add pineapple and carrot. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Tart Tomato Salad

1 package Lemon Jell-O
1 pint canned tomatoes, strained
1½ teaspoons lemon juice
Dash of salt
1 teaspoon Worcestershire sauce
½ cup celery, diced
½ cup sweet pickles, or ripe cucumber pickles, diced

Dissolve Jell-O in boiling tomato juice. Add lemon juice, salt, and Worcestershire sauce. Chill. When slightly thickened, fold in celery and pickles. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Tart Tomato Salad

Lime Fruit Salad

1 package Lime Jell-O
1 pint boiling water
2 teaspoons vinegar
½ cup walnut meats, coarsely broken
1 banana, finely cut
1 orange, finely cut

Dissolve Jell-O in boiling water. Add vinegar. Pour layer of clear Jell-O mixture into ring mold. Chill until firm. Chill ½ of remaining Jell-O mixture. When slightly thickened, fold in nuts and fruit and add to firm layer in mold. Chill until firm. Cover with remaining clear Jell-O mixture. Chill again until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise. Serves 6 to 8.

Cardinal Salad

1 package Lemon Jell-O
1 cup boiling water
¾ cup beet juice
3 tablespoons vinegar
½ teaspoon salt
2 teaspoons onion juice or grated onion
1 tablespoon horse-radish
¾ cup celery, diced
1 cup cooked beets, diced

Dissolve Jell-O in boiling water. Add beet juice, vinegar, salt, onion juice, and horse-radish. Chill. When slightly thickened, fold in celery and beets. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Under-the-sea Salad

1 package Lime Jell-O
1½ cups boiling water
½ cup juice from canned pears
¼ teaspoon salt
1 teaspoon vinegar
2 cups canned pears, diced
2 packages (6 ounces) cream cheese
⅛ teaspoon ginger

Dissolve Jell-O in boiling water. Add pear juice, salt, and vinegar. Pour ½-inch layer into loaf pan, 5 x 9 x 3 inches. Chill until firm. Chill remaining Jell-O mixture until cold and syrupy. Place in bowl of cracked ice or ice water, and whip with rotary egg beater until fluffy and thick like whipped cream. Cream cheese with ginger. Fold in whipped Jell-O mixture gradually. Then fold in pears. Pour over firm first layer of Jell-O. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 10.

Red Flower Salad

1 package Cherry Jell-O
1¾ cups boiling water
¼ cup lemon juice
4 red apples

Dissolve Jell-O in boiling water. Add lemon juice. Cool. Cut slice off top of each apple and remove pulp, leaving thin shell. Pour Jell-O into apple shells. Chill until firm. Cut apples into quarters, using a sharp knife, dipped in hot water. Arrange on crisp lettuce on individual plates, allowing three sections to a serving. Pile Hellmann's Mayonnaise in center. Serves 4 to 6.

Grapefruit Salad

1 package Lemon Jell-O
1 cup boiling water
2 grapefruit, sections free from membrane and cut in pieces
2 tablespoons sugar
1 cup grapefruit juice and cold water

Dissolve Jell-O in boiling water. Sprinkle grapefruit with sugar and drain thoroughly. Add grapefruit juice and water to Jell-O. Turn into shallow pan, chill until firm, and cut in cubes. Combine cubes and grapefruit on crisp lettuce, and serve with Hellmann's Mayonnaise. Serves 8.

Jellied Carrots and Peas

1 package Lemon Jell-O
1 cup boiling water
¾ cup vegetable stock or cold water
3 tablespoons vinegar
½ teaspoon salt
¼ teaspoon paprika
1 cup cooked carrots, diced
1 cup cooked peas

Dissolve Jell-O in boiling water. Add vegetable stock, vinegar, salt, and paprika. Chill. When slightly thickened, fold in carrots and peas. Turn into molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 8.

Jellied Orange and Cheese Salad

1 package Orange Jell-O
1 cup boiling water
¾ cup orange juice
¼ cup lemon juice
1 cup celery, finely chopped
1 package (3 ounces) cream cheese

Dissolve Jell-O in boiling water. Add fruit juices. Chill. When slightly thickened, fold in celery. Pour into loaf pan. Chill until firm. To serve, cut in 2-inch squares, allowing 2 squares to each serving. Arrange on crisp lettuce. Top with squares of cream cheese. Garnish with Hellmann's Mayonnaise. Serves 6.

Imperial Salad

Imperial Salad

1 package Lemon or Lime Jell-O
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar
3 slices canned pineapple, diced
2 pimientos, shredded
1 medium cucumber, finely cut, salted, and drained

DISSOLVE Jell-O in boiling water. Add pineapple juice and vinegar. Chill. When slightly thickened, fold in pineapple, pimientos, and cucumber. Turn into mold. Chill until firm. Unmold on crisp lettuce. Serve with Hellmann's Mayonnaise to which whipped cream has been added. Serves 6.

Jell-O Raw Vegetable Salad

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons vinegar
½ teaspoon salt
Dash of Cayenne
¾ cup raw carrots, finely chopped
1 cup raw cabbage, finely shredded
4 tablespoons green pepper, finely chopped

DISSOLVE Jell-O in boiling water. Add vinegar, salt, and Cayenne. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with Hellmann's Mayonnaise. Serves 6.

Want to mold your Jell-O *Quickly*?

DISSOLVE package of Jell-O in one cup of boiling liquid, then add remaining liquid *cold*. Place mold in pan of crushed ice, ice water, or ice and salt, and leave in coldest place available. Your Jell-O will be firm in no time!

Jell-O Rules

For measuring: Use standard measuring cup. Allow 1 pint (2 cups) liquid to 1 package of Jell-O. Fruit juice may be used for all or part of liquid.*

For dissolving: Use exact amount of liquid specified. Liquid used to dissolve Jell-O must be boiling. It should be poured onto Jell-O and stirred until Jell-O is entirely dissolved.

For molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill in mold, until firm.

For chilling: Place mold in refrigerator or other cold place. To avoid wasting ice, cool Jell-O before it is put in refrigerator. At the temperature of a good refrigerator (50°F. to 52°F.) a pint mold of Jell-O requires about 2 hours to become firm. Jell-O may be chilled quickly in tray of automatic refrigerator, or by placing mold in pan of ice, or ice and salt.

(*Continued on next page*)

Do you love to serve pretty dishes? Send for these Jell-O molds . . .

Jell-O, no matter how you serve it, is lovely. But molded . . . chef-fashion . . . to bring out its clear, colorful beauty . . . it's a jewel of a dish!

AT A BARGAIN PRICE

6 of the new, larger size, individual Jell-O molds, all to match or 1 large Jell-O mold for . . . . **25¢**

Because we buy them in tremendous quantities, these well-made, sturdy aluminum molds are offered you at a saving. The individual molds are now big enough to hold a generous portion of Jell-O with other ingredients in it! Send today.

(Continued from page 21)

For molding fruits and vegetables: Chill dissolved Jell-O. When slightly thickened, fold in fruits or vegetables. They will remain evenly suspended.

For whips and Bavarian creams: Chill dissolved Jell-O until cold and syrupy. Place in a bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream.

For layered and decorated molds: Chill each layer of Jell-O until firm before adding another layer. Arrange design on thin first layer of clear Jell-O. Cover with enough cold liquid Jell-O to anchor design. Chill until design is set. Add remaining Jell-O pouring carefully against spoon to avoid disarranging design.

For tray-chilled delicacies: Chill Jell-O salads and desserts in tray of automatic refrigerator for 1½ to 2 hours (never longer than 4 hours).

For unmolding: When molded Jell-O is thoroughly chilled and firm, dip mold up to the edge in warm—not hot—water. Hold a moment, remove, and dry outside of mold. Place plate over mold and turn them over together. Raise side of mold slightly and give a sharp shake. Lift mold gently. Repeat if necessary.

*NOTE: *Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple.*

COUPON

THE JELL-O COMPANY, INC.
Le Roy, N. Y.

Gentlemen: (25c for one of the following:)

I am enclosing (50c for both of the following:) check which
( ) 6 aluminum Jell-O molds, individual size, all to match.
( ) 1 aluminum Jell-O mold, large size (serves six).
Kindly send to—

NAME .....

STREET .....

CITY ..... STATE .....

If you would like a FREE 48-page booklet of Jell-O recipes, check here.

If you would like a FREE copy of "Jell-O Secrets for the Automatic Refrigerator," check here.

If you want a FREE copy of the Jell-O Ice Cream Powder booklet, check here.

It is not necessary to order molds in order to receive these booklets.

And have you ever tried Jell-O Ice Cream Powder?

IT works like magic . . . just add a quart of milk and freeze. You'll get nearly two quarts of delicious, wholesome ice cream.

No cooking. No elaborate mixing. You don't need eggs! And sugar, flavoring, etc., are all in the powder.

Jell-O Ice Cream Powder comes in four flavors, or unflavored (for your own special flavoring).

Plain Ice Cream

1 package Jell-O Ice Cream Powder, any flavor
1 quart milk

COMBINE Jell-O Ice Cream Powder and 1 cup milk and stir until smooth. Add remaining milk. Freeze. Makes 1½ quarts ice cream. Some women prefer to use, instead of the quart of milk:

1 cup cream and 3 cups milk, or
1 cup evaporated milk and 3 cups water, or
½ cup sweetened condensed milk and 3½ cups water

For variety, serve this ice cream with chocolate, caramel, or fruit sauce. Or, add Grape-Nuts or crushed sweetened fruit, to mixture when partially frozen (thick, but not hard) and continue freezing.

Chocolate Ice Cream

1 package Chocolate Jell-O Ice Cream Powder
½ cup sweetened condensed milk
3½ cups water
2 teaspoons vanilla

COMBINE Jell-O Ice Cream Powder, condensed milk, and water, and stir until smooth. Add vanilla. Freeze. Makes 1½ quarts ice cream.

Lemon Sherbet

1 package Lemon Jell-O Ice Cream Powder
3 lemons, grated rind and juice
2 cups sugar
5 cups boiling water

COMBINE Lemon Jell-O Ice Cream Powder, lemon rind, and sugar. Add boiling water slowly and stir until smooth. Add lemon juice. Strain into freezer, cool, and freeze. Makes 1¾ quarts sherbet.

Send *for FREE recipe booklet of delicious, wonderfully easy recipes. Use coupon on opposite page.*

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IN SIX
FRUIT
FLAVORS
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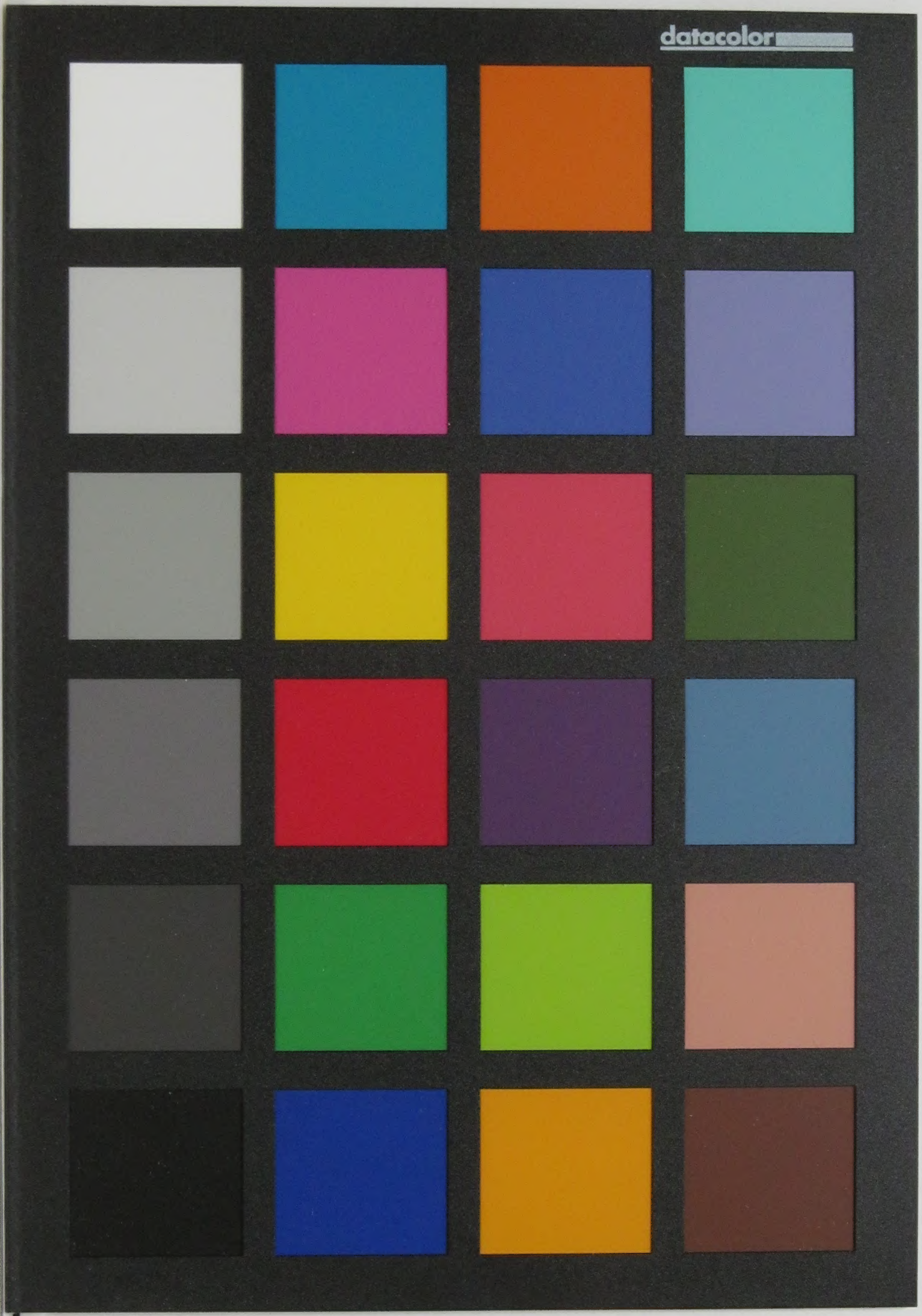
Salads
Relishes
Entrées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WONDER
DISHES
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Desserts